

Household Emergency Preparedness Manual

Addendum A: Water & Food

Learning Path Reference

Northern Utah / Wasatch Front Edition

Every course, certification, and organization referenced across all four stages of this addendum, gathered into one reference card. See the full addendum for the reasoning and context behind each resource.

Stage 1: Foundations (Awareness)

Resource	Cost / Format	Notes
CDC Emergency Water Treatment guidance	Free, online	cdc.gov. Read this first; it's the source for Chapter 1's dosing guidance and explains the reasoning, not just the numbers.
EPA Emergency Disinfection of Drinking Water	Free, online	epa.gov. Complements the CDC guidance with the regulatory/technical side of water treatment method effectiveness.
National Center for Home Food Preservation (NCHFP)	Free, online, nchfp.uga.edu	University of Georgia's USDA-funded research center; the authoritative, science-based source for every home preservation method (canning, freezing, drying, fermenting, curing). Read the "Guide Part 1: Principles of Home Canning" section first.
So Easy to Preserve (UGA Cooperative Extension book)	Free PDF or ~\$25 print, 6th edition	The NCHFP's companion book; 388 pages covering canning, pickling, jams, freezing, and drying in one reference. Worth owning in print per Chapter 9's archival-library guidance.

Stage 2: Applied Practice (Competent)

Resource	Cost / Format	Notes
USU Extension Home Food	~\$6/class, in-person, Cache	extension.usu.edu/preserve-the-harvest. Short, specific classes (canning beef, canning vegetables, dehydrating jerky, etc.); check

Resource	Cost / Format	Notes
Preservation Series	County and other counties	your county's extension office for local scheduling, since offerings vary by county.
USU Extension Food Safety resources	Free, online	extension.usu.edu/foodsafety . Complements the preservation classes with the food-safety reasoning behind each processing time and method.
A tested pressure canner or dehydrator	\$80–\$250 depending on equipment	Buy once, good quality; an under-processed low-acid canned good is a real botulism risk, so this isn't a place to cut corners on equipment reliability.
LDS Home Storage Centers	Low-cost bulk goods; open to the public	churchofjesuschrist.org/life/home-storage-centers . Find your nearest Wasatch Front location; some offer self-service canning stations for packaging your own bulk purchase.

Stage 3: Self-Sufficiency (Proficient)

Resource	Cost / Format	Notes
USU Master Food Preserver Course	Fees vary by cohort; contact USU Extension	In-depth, hands-on workshops in Salt Lake City. Contact USU Extension (e.g., Melanie Jewkes, 385-468-4838) to get on the list for the next cohort, since it doesn't run continuously.
USU Master Gardener Program	Fees vary by county (each county sets its own price)	extension.usu.edu/mastergardener . 13–14 weeks of training plus 40 hours of required volunteer service; offered in 13 Utah locations. Find your county's program through the USU Extension site.
Edible Wilds LLC / “Practical Guide to Utah's Wild Edible Plants”	Course fees vary; book ~\$20	Steven C. Golieb's Utah-specific foraging instruction and reference book; a genuinely regional resource rather than a generic national foraging guide.
Wild Utah Edibles guided tours	Course fees vary	wildutahedibles.com . Utah County-area guided foraging tours pairing identification with hands-on tasting and habitat context.
Utah Division of Water Rights	Free registration for small systems	waterrights.utah.gov . The authoritative source for rainwater harvesting registration and well/water-right permitting specific to your property.

Resource	Cost / Format	Notes
Utah DWR Hunter Education	~\$12 resident, online + field day	wildlife.utah.gov/huntereducation . Required for anyone born after 12/31/1965 to obtain a Utah hunting license; the online course covers firearm safety and wildlife ID.
Utah DWR Fishing for Beginners / licensing	License required at 12+; free under 12	wildlife.utah.gov/fishing/beginners . A lower-barrier entry point into animal protein self-sufficiency than hunting.
USU Extension Poultry Resources	Free fact sheets, online	extension.usu.edu/poultry . Science-based backyard flock guidance; check your city/county ordinance before acquiring birds, since permitted flock sizes vary by jurisdiction.
Utah seed libraries (SLC Public Library, Provo Library, University of Utah, and others)	Free	Search “[your city] seed library”; most Wasatch Front library systems now run one. Pair with USU Extension's seed-saving classes and guide.

Stage 4: Mastery & Teaching (Expert)

Resource	Cost / Format	Notes
Master Gardener / Master Food Preserver volunteer-instructor track	Time commitment (40+ hrs), not a course fee	The built-in progression path within programs you've already completed in Stage 3; ask your county coordinator how to move from graduate to instructor.
USU Food Safety Managers Certificate Program	Fee-based, exam required	extension.usu.edu/foodsafety/certificate-program . A genuine professional credential; check current FAQ and requirements directly, since certificate programs are periodically updated.
Utah Division of Drinking Water operator certification info	Free to research; exam fees apply if pursued	deq.utah.gov , Administrative Rule R309-300. Worth understanding the framework even if community-scale water operation isn't your specific Tier 4 plan.